

# Sweets Contest Entry Form - Submission #1573

Date Submitted: 9/3/2020

Name\*

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Please Mark Your Category\*

- Cookies
- Candies
- Cakes
- Pies

Title of Entry\*

Blackberry Swirl Cookies

Prep Time\*

30 minutes

Cooking Time\*

12 minutes

Serves/Makes\*

6 dozen

Ingredients\*

1 c. butter, softened 1 c. brown sugar, packed 2/3 c. white sugar 2 eggs 2 t. vanilla 3 1/2 c. all-purpose flour 1 t. baking powder 1/4 t. baking soda 1 t. salt 1 c. seedless blackberry jam 1 c. pecans, chopped 1 1/2 c. raisins, chopped

Recipe\*

1. Mix chopped pecans & chopped raisins together & set aside. 2. Cream butter until light & fluffy. 3. Add both sugars & cream well. 4. Add eggs, one at a time, and beat well. 5. Add vanilla. 6. Sift together flour, baking powder, baking soda, & salt. Gradually add to butter mixture & beat well after each addition. 7. Divide dough in half. 8. Roll each half on a lightly floured board into a rectangular shape to 1/4" thickness. 9. Spread each half with half of the jam to within 1/2" of the edges. Sprinkle each with half of the pecans & raisins. 10. Starting on the long side, roll up jelly roll fashion. 11. Wrap each roll in plastic wrap & refrigerate for several hours or overnight. 12. Cut into 1/4" slices using a sharp knife dipped in warm water. 13. Place 2" apart on greased cookie sheet. Or use parchment paper on the cookie sheet, if preferred. 14. Bake at 350 degrees for 10-12 minutes or until light brown. 15. Remove from cookie sheet at once. 16. Cool on wire rack.

Provide a Photo of Your Dish!

Choose File No file selected

A picture is not required, but it is encouraged!